

## CLAIMS

1. A bakers' yeast strain characterized by having an isobutyric acid content in dry cells of 150 ppm or less and  
5 thus showing a weak offensive taste and odor characteristic of yeast.
2. The bakers' yeast strain according to claim 1, which belongs to *Saccharomyces*.
3. The bakers' yeast strain according to claim 2, which  
10 is a strain of *Saccharomyces cerevisiae*.
4. The bakers' yeast strain according to any one of claims 1 to 3, which is freeze-tolerant.
5. The bakers' yeast strain according to claim 4, which is *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).
- 15 6. A bread dough prepared using the bakers' yeast strain according to any one of claims 1 to 4.
7. A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, wherein the bread is made using the bakers' yeast strain  
20 according to any one of claims 1 to 4.
8. A bread dough prepared using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).
9. A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast,  
25 wherein the bread is made using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).